

2084 / 2903

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>6/13/25</u>		
Establishment <u>Giove's Pizza Kitchen</u>			Time In <u>11:30</u> AM/PM Time Out <u>12:10</u> AM/PM		
Address <u>494 Bridgeport Ave</u>			LHD <u>NVHD</u>		
Town/City <u>Shelton</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>GPK Shelton LLC - Joseph Devellis</u>			Reinspection Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item PF=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
Supervision				Protection from Contamination											
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R		
1	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		15	<input checked="" type="checkbox"/>			Food separated and protected	P/C			
2	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4	C		16	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	P/Pf/C			
Employee Health															
3	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		17	<input checked="" type="checkbox"/>			Proper disposition of returned, previously served, reconditioned, and unsafe food	P			
4	<input checked="" type="checkbox"/>			Proper use of restriction and exclusion	P		Time/Temperature Control for Safety								
5	<input checked="" type="checkbox"/>			Written procedures for responding to vomiting and diarrheal events	Pf		18	<input checked="" type="checkbox"/>			Proper cooking time and temperatures	P/Pf/C			
Good Hygienic Practices								19	<input checked="" type="checkbox"/>			Proper reheating procedures for hot holding	P		
6	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco products use	P/C		20	<input checked="" type="checkbox"/>			Proper cooling time and temperatures	P			
7	<input checked="" type="checkbox"/>			No discharge from eyes, nose, and mouth	C		21	<input checked="" type="checkbox"/>			Proper hot holding temperatures	P			
Preventing Contamination by Hands								22	<input checked="" type="checkbox"/>			Proper cold holding temperatures	P		
8	<input checked="" type="checkbox"/>			Hands clean and properly washed	P/Pf		23	<input checked="" type="checkbox"/>			Proper date marking and disposition	P/Pf			
9	<input checked="" type="checkbox"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		24	<input checked="" type="checkbox"/>			Time as a public health control: procedures and records	P/Pf/C			
10	<input checked="" type="checkbox"/>			Adequate handwashing sinks, properly supplied/accessible	P/C		Consumer Advisory								
Approved Source								25	<input checked="" type="checkbox"/>			Consumer advisory provided: raw/undercooked food	Pf		
11	<input checked="" type="checkbox"/>			Food obtained from approved source	P/Pf/C		Highly Susceptible Population								
12	<input checked="" type="checkbox"/>			Food received at proper temperature	P/Pf		26	<input checked="" type="checkbox"/>			Pasteurized foods used; prohibited foods not offered	P/C			
13	<input checked="" type="checkbox"/>			Food in good condition, safe, and unadulterated	P/Pf		Food/Color Additives and Toxic Substances								
14	<input checked="" type="checkbox"/>			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		27	<input checked="" type="checkbox"/>			Food additives: approved and properly used	P			
GOOD RETAIL PRACTICES								28	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored & used	P/Pf/C		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
Safe Food and Water				Proper Use of Utensils				Utensils and Equipment							
OUT	N/A	N/O	V	COS	R	OUT	V	COS	R	OUT	V	COS	R		
30	<input checked="" type="checkbox"/>			Pasteurized eggs used where required	P		43	<input checked="" type="checkbox"/>			In-use utensils: properly stored	C			
31	<input checked="" type="checkbox"/>			Water and ice from approved source	P/Pf/C		44	<input checked="" type="checkbox"/>			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C			
32	<input checked="" type="checkbox"/>			Variance obtained for specialized processing methods	Pf		45	<input checked="" type="checkbox"/>			Single-use/single-service articles: properly stored & used	P/C			
Food Temperature Control								46	<input checked="" type="checkbox"/>			Gloves used properly	C		
33	<input checked="" type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	Pf/C		Physical Facilities								
34	<input checked="" type="checkbox"/>			Plant food properly cooked for hot holding	Pf		50	<input checked="" type="checkbox"/>			Hot and cold water available; adequate pressure	Pf			
35	<input checked="" type="checkbox"/>			Approved thawing methods used	Pf/C		51	<input checked="" type="checkbox"/>			Plumbing installed; proper backflow devices	P/Pf/C			
36	<input checked="" type="checkbox"/>			Thermometers provided and accurate	Pf/C		52	<input checked="" type="checkbox"/>			Sewage and waste water properly disposed	P/Pf/C			
Food Identification								53	<input checked="" type="checkbox"/>			Toilet facilities: properly constructed, supplied, & clean	Pf/C		
37	<input checked="" type="checkbox"/>			Food properly labeled; original container	Pf/C		54	<input checked="" type="checkbox"/>			Garbage and refuse properly disposed; facilities maintained	C			
Prevention of Food Contamination								55	<input checked="" type="checkbox"/>			Physical facilities installed, maintained, and clean	P/Pf/C		
38	<input checked="" type="checkbox"/>			Insects, rodents, and animals not present	Pf/C		56	<input checked="" type="checkbox"/>			Adequate ventilation and lighting; designated areas used	C			
39	<input checked="" type="checkbox"/>			Contamination prevented during food preparation, storage & display	P/Pf/C		Violations documented								
40	<input checked="" type="checkbox"/>			Personal cleanliness	Pf/C		Date corrections due								
41	<input checked="" type="checkbox"/>			Wiping cloths: properly used and stored	C		Priority Item Violations	<u>COS</u>					#	<u>2</u>	
42	<input checked="" type="checkbox"/>			Washing fruits and vegetables	P/Pf/C		Priority Foundation Item Violations	<u>9/13/25</u>					#	<u>4</u>	
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Violations documented															
Core Item Violations															
Risk Factor/Public Health Intervention Violations															
Repeat Risk Factor/Public Health Intervention Violations															
Good Retail Practices Violations															
Requires Reinspection - check box if you intend to reinspect															
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.															

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 6/3/25

Establishment Giove's Pizza Kitchen Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Pizza by Slice cooler	40°F	WIC	43°F	Salad Bm	
- pepperoni (cooling)	70°F	- ranch, tomatoes	36°F	- Sliced tom	35°F
Bm/Pizza		- Sliced cheese, mozz	37°F	- Feta cheese/mozz	38°F
- meatball, sausage, pep	40°F	- Ham/eggs	42°F	Sandwich	
- Chicken	39°F	- Sauce	43°F	- Broc, Artic, Cheese	40°F
- Sliced tom	38°F				
HH-meatballs	138°F				
- Sauce	90°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<p>9/13/28 2/20/30 2/20/30</p> <p>CFPM - Emily McKechnie, Joseph McMahon, Dennis Resto Jr</p> <p>Handsink - Stocked ✓, Hot H2O 85°F, Both - signage, FOH - signage</p> <p>Sanitizer - Steramine tabs 3 Bay 400ppm ✓</p> <p>Allergen Statement ✓, Allergen poster ✓</p> <p>Probe thermometer ✓, datemarking ✓</p>
C 10 ²	No signage @ FOH handsink
C 41 ^{RV}	Cardboard used to line wire shelving above prep
C 39	Food/Trays stored on floor W/F, Buckets on floor W/C
P 21/19	Sauce 90°F @ hot holding - reheat 165°F + Hot hold 135°F or above, the warmer CANNOT be used for reheating, use stovetop (same w/ meatballs)
	- COS, had PIC reheat on stovetop
C 38	Front door open, must have screen or stay closed - COS ✓

Person in Charge (Signature)

Dennis Resto Jr

Date 6/3/25

Inspector (Signature)

Shonda Ruchini

Date 6/3/25